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2002 South 5070 West
Salt Lake City UT 84104

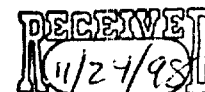
STRUCTURE / FUNCTION CLAIMS

1300 '98 DEC 18 AIO:28

NUTRIENT: *Lactobacillus acidophilus*

USE THIS REVISED CLAIM

REVISED NOVEMBER 5, 1998



DATE: November 5, 1998

BY: Brooke D. Bouwhuis/Luke R. Bucci

Document Name: sflacto05.wpd

BRAND, CODE # & PRODUCT NAME(S): Schiff® 10500, 10502, 10504 Acidophilus with Goat Milk (50/100/250 tablets)

NUTRIENT AMOUNT: *Acidophilus Lactobacillus (L. Acidophilus, thermophilus, bulgaricus)* 20,000 CFU; per one tablet

STRUCTURE/FUNCTION CLAIM:

Digestive Tract Balance

A source of beneficial microorganisms which help maintain a normal balance of healthy flora (bacteria) in the lower intestines for optimal functioning of the digestive tract. Recommended for individuals while taking antibiotics.

Sales Sheets:

New Schiff® Acidophilus nutritionally supports friendly flora for optimal health and balance in the digestive system. Even the best health care can sometimes fall short of the mark, upsetting the body's natural flora balance. Acidophilus are beneficial microorganisms which help maintain a normal balance of healthy flora (bacteria) for optimal functioning of your digestive system.

- Utilizes Carbohydrates to Survive and Flourish
- Only Carbohydrate in the Woman's Reproductive System, Essential for a Woman's Health
- Fosters Environment Conducive to Helpful Bacteria
- Necessary for Survival in the Small Intestine
- Required for Passage Through the Stomach

LR Bucci 11/5/98
Approved by / Date

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